

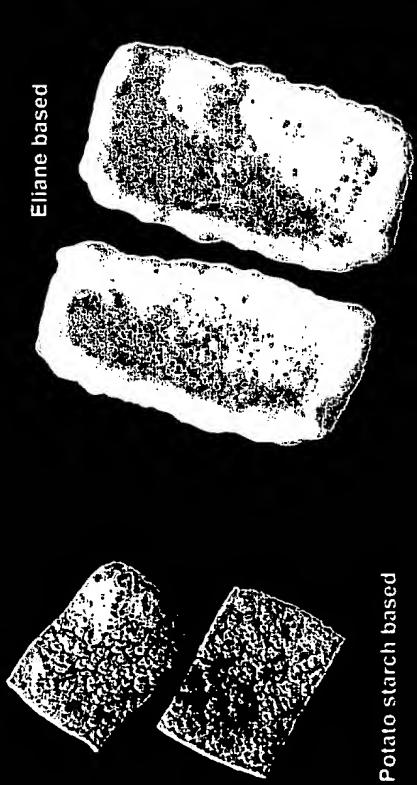
EXHIBIT A

Eliane™ at less favorable conditions.

Low salt content (0.5 %)
Extrusion temperature 100 °C
Fried at 165 °C



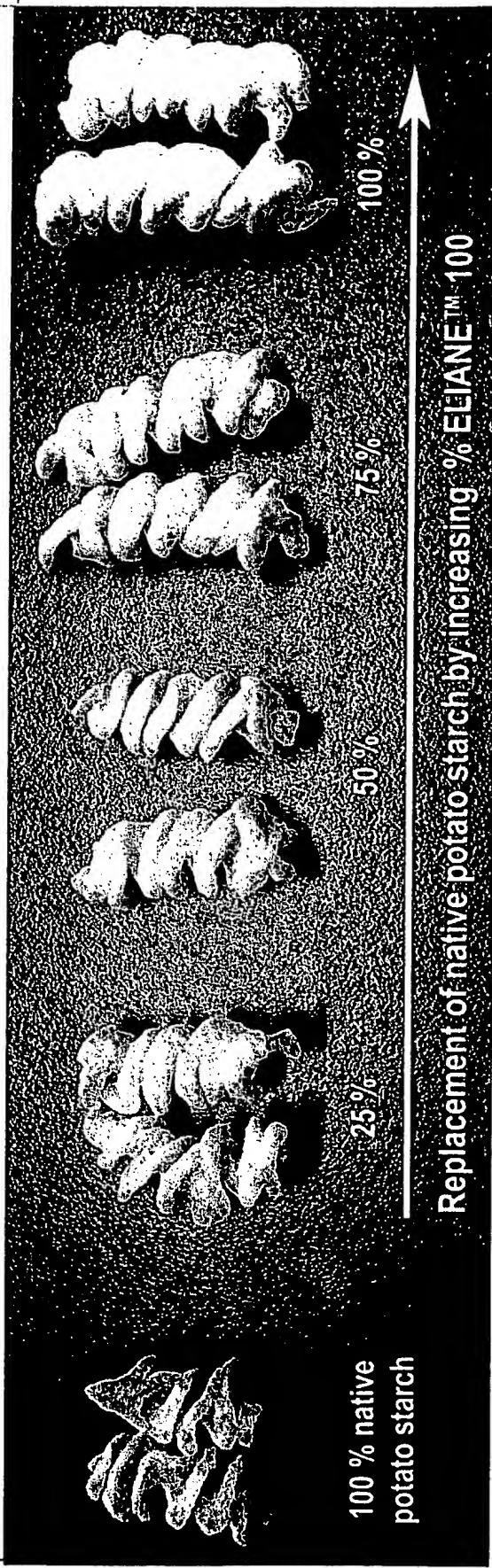
Low salt content (0.5 %)
Extrusion temperature 76 °C
Fried at 165 °C



Potato starch based

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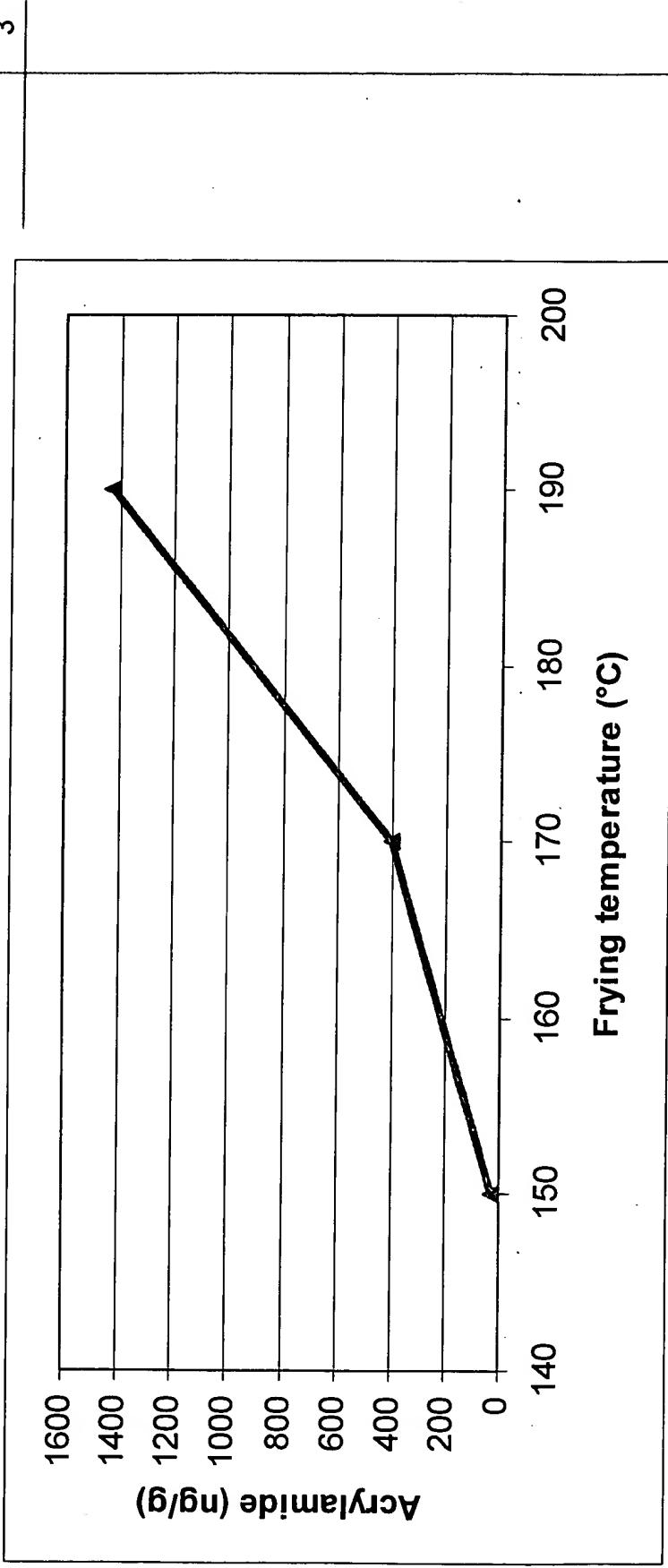
ELIANE™ in Wet-Fried Snacks



Increasing amount of Eliane™ starch leads to: increased expansion, softer bite, better shape and less browning.



Effect of temperature on the amount of acrylamide formed in French fries when fried for 9 min^{1,2}



1) New German guideline: max frying temperature 175 °C !

2) Graph from: J. of Food Engineering, (2006), 77 (4), 972-976 (Gökmen et al.)